

POTATO AND LEEK SOUP

2 T oil	3 cans chicken broth
2 T butter	¼ tsp thyme
1 medium onion	1 bay leaf
2 medium leeks	½ cup heavy cream
2 bunches watercress (try only 1)	salt and pepper
4 potatoes cut into eights	

Sauté chopped onion in oil and butter until transparent. Add chopped leeks and cook until tender (5 min.). Add watercress (remove stems), potatoes, thyme, bay leaf and chicken broth. Simmer until potatoes are soft (15 min.). Pureé in food processor. Add salt and pepper to taste. Add cream.